

**Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.





United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

July 1983

DT51975  
.U535  
Copy 3

# Technical Information from the Food Safety and Inspection Service



AD-33 Bookplate  
(1-48)

**NATIONAL**

**A  
G  
R  
I  
C  
U  
L  
T  
U  
R  
A  
L**



**LIBRARY**



TECHNICAL INFORMATION AVAILABLE FROM FSIS

The responsibility for assuring consumers a safe, wholesome, and properly labeled meat and poultry supply is a joint one -- shared by the Government and the regulated industry. The Federal role is performed by the Food Safety and Inspection Service of the U.S. Department of Agriculture. Over 8,000 FSIS inspectors conduct mandatory inspection programs in 7,200 slaughter and processing plants operating in interstate commerce.

In order to meet its legal commitments, the industry must be aware of and understand a wide range of Federal inspection requirements. Perhaps the most important source of this information is the resident FSIS food inspector or veterinarian-in-charge. But the agency also issues a variety of technical publications and audiovisual materials, which may be ordered by plant management and personnel, industry organizations, and any other interested persons. They are listed in this catalog.

Most may be ordered from either the Superintendent of Documents, the FSIS Administrative Services Division, or the FSIS Publications Office. Appropriate order blanks, with mailing addresses, are provided at the end of this catalog. Unless the description contains information about costs, the publication is available free. Please note that publications marked with an asterisk (\*) must be ordered directly from the address given in the publication description and are not listed in the order blanks.

Available From

Publication

**Equipment, Facilities and Sanitation**

Supt. of Documents

Accepted Meat and Poultry Equipment. MPI-2. 1982. Triannual. Lists the procedures used by USDA in evaluating equipment, standards for equipment design and construction, and the specific equipment accepted by USDA for use in meat and poultry plants. Domestic subscription: \$11.00 per year; foreign subscription: \$13.75 per year.

FSIS Publications Off.

FSQS Facts: How to Get Approval of Equipment, Facilities, Chemical Compounds, and Packaging for Meat and Poultry Products. FSQS-4. Revised 1981. Information for operators of meat and poultry plants, equipment manufacturers, and packaging firms.

Supt. of Documents

U.S.-Inspected Meat and Poultry Packing Plants -- A Guide to Construction and Layout. AH-570. 1981. This handbook interprets inspection regulations and guidelines for designing, building, altering, and maintaining meat and poultry slaughter plants operating under Federal inspection. Single copy: \$8.00 (domestic) and \$10.00 (foreign).

U. S. DEPT. OF AGRICULTURE  
 NATIONAL AGRICULTURAL LIBRARY  
 FEB 10 1984  
 CATALOGING - FNLP

## **Equipment, Facilities and Sanitation (continued)**

- Admin. Services      Sanitation Handbook.    Unnumbered. 1982. Used as a guideline by meat and poultry inspectors concerned with sanitation in federally inspected plants. Serves as a reference in understanding and carrying out sanitation responsibilities.
- Admin. Services      Guidelines for Obtaining Authorization of Compounds to be Used in Meat and Poultry Plants.    AH-562. 1979. How to get approval to use certain compounds in meat and poultry plants.
- Supt. of Documents      List of Proprietary Substances and Nonfood Compounds.    MP-1419. Revised 1982. Lists proprietary substances and nonfood compounds authorized for use in plants operating under USDA meat and poultry inspection programs. (Formerly "List of Chemical Compounds," MP-1373.) Cost: \$8.50 (domestic); \$10.65 (foreign).

### **Labeling**

- FSIS Publications Off.      FSIS Facts: Prior Approval of Meat and Poultry Products and Their Labels.    FSIS-11. 1982. Explains the procedures for plants to follow to get approval for meat and poultry products and labels before marketing them. Revised version available summer 1983.
- Admin. Services      Label Policy Book.    Unnumbered. 1981. Interprets the laws and regulations on labeling of meat and poultry products. For sale: \$17.00.
- Admin. Services      Label Policy Memoranda.    Unnumbered. A series of policy statements summarizing meat and poultry labeling issues.

### **Quality Control**

- Supt. of Documents      Quality Control in Small Plants -- A Guide for Meat and Poultry Processors.    AH-586. 1981. A guidebook for small meat and poultry processing plants to use in developing a quality control program and participating in USDA's Voluntary Total Quality Control Program. Single copy: \$3.00 (domestic); \$3.75 (foreign).



Available FromPublication**Quality Control (continued)**

\*

Quality Control Regulations. Unnumbered. Contains the regulations relating to the Voluntary Total Quality Control inspection system for meat and poultry processing plants. Outlines industry requirements and controls.

\* Order from: Processed Products Inspection Division, USDA, FSIS, 2159 South Bldg., Washington, DC 20250.

FSIS Publications Off.

FSIS Facts: Quality Control Inspection of Processed Meat and Poultry Products. FSIS-21. 1982.

Describes the USDA quality control inspection system for meat and poultry products. Provides information about costs and benefits of quality control inspection; history and development of quality control systems; how quality control systems work; and how USDA meat and poultry inspectors work in quality control plants.

**Laws and Regulations**

Admin. Services

Meat Inspection Act of 1906, as amended by the 1967 Wholesome Meat Act. Requires inspection of all meat slaughter and processing plants operating in interstate commerce to assure products are wholesome, unadulterated, and truthfully labeled.

Admin. Services

Poultry Products Inspection Act of 1957, as amended by the 1968 Wholesome Poultry Products Act. Requires inspection of all poultry slaughter and processing plants operating in interstate commerce to assure products are wholesome, unadulterated, and truthfully labeled.

Admin. Services

The Talmadge-Aiken Act of 1962. Authorizes USDA to enter into cooperative agreements with States to conduct meat and poultry inspection.

Admin. Services

Humane Methods of Slaughter Act of 1978. Requires that all livestock be humanely slaughtered and humanely handled in connection with slaughter.

### **Laws and Regulations (continued)**

- Supt. of Documents      Meat and Poultry Inspection Regulations and Rules of Practice.      Unnumbered. Regulations governing the slaughter and processing of livestock and poultry. Cost: \$135.00 (domestic); \$168.75 (foreign). Subscription service includes monthly changes for an indeterminate period.
- FSIS Publications Off.      An Analysis of Exemption Provisions of the Meat and Poultry Inspection Laws.      Unnumbered. 1983. A study presenting results of an analysis of the provisions in the meat and poultry inspection acts which exempt certain establishments or products from the acts.

### **Inspection**

- Supt. of Documents      Issuances of the Meat and Poultry Inspection (MPI) Program.      Unnumbered. Monthly mailing includes MPI bulletins and directives and updates of the MPI Inspection Manual and regulations. Domestic subscription: \$20.00 per year; foreign subscription: \$25.00.
- Supt. of Documents      Meat and Poultry Inspection Manual.      Unnumbered. Procedural guidelines and instructions used by USDA inspectors in enforcing laws and regulations relating to Federal meat and poultry inspection. Cost: \$190.00 (domestic); \$237.50 (foreign). Subscription service includes monthly changes for an indeterminate period.
- FSIS Publications Off.      Meat and Poultry Inspection 1982. Annual Report of the Secretary of Agriculture to Congress.      Unnumbered. 1983. Summarizes domestic and foreign meat and poultry inspection activities and accomplishments for 1982. Includes statistics on Federal and State inspection, surveillance and compliance activities, imports, training, and other developments.
- FSIS Publications Off.      Statistical Summary -- Federal Meat and Poultry Inspection for Fiscal Year 1982.      FSIS-14. 1983. This annual publication contains statistical data on livestock and poultry slaughtered and processed in Federally inspected plants.



**Inspection (continued)**

Supt. of Documents

**Meat and Poultry Inspection Directory.**

Unnumbered. 1983. Semiannual. Lists plants regulated under the Federal meat and poultry inspection laws, including establishment numbers, addresses, phone numbers, and type of operation. Domestic subscription: \$16.00 per year; foreign subscription: \$20.00 per year. Single copy: \$10.00 (domestic); \$12.50 (foreign).

Admin. Services

**FSIS Facts: The Designation Process.** Unnumbered.

1983. Explains to owners and operators of State inspected meat and poultry plants the process for coming under Federal inspection when State programs are terminated. Provides information on how a State is "designated," the transition from State to Federal inspection, the designation process, impact on industry, and related information.

FSIS Publications Off.

**FSQS Facts: Meat and Poultry Inspection.** FSQS-18. Revised 1981. Discusses the history and purpose of meat and poultry inspection, and current inspection procedures.

FSIS Publications Off.

**Poultry Inspection.** FSQS-49. 1981. Description of Federal poultry inspection program, drug and chemical residue detection, and enforcement.

\*

**Product Codes Used in the Meat and Poultry**

**Inspection Import Information System.** FSQS-5. Dec. 1978. Used by inspectors to identify classes of meat and poultry products imported into the United States at ports-of-entry. (Now undergoing revision).

\* Order from: USDA-FSIS, Foreign Programs Div., Rm. 4346 South Bldg., Washington, D.C. 20250.

\*

**Nationwide Review of Cooked Beef Operations.**

Unnumbered. 1982. Summarizes the results of a special review of inspection controls and monitoring of cooked beef, cooked corned beef, and roast beef operations.

\* Order from: Review and Evaluation Staff, Special Projects Office, FSIS, Rm. 3131, South Bldg., Washington, D.C. 20250.

\*

**Special Project Report: Water Systems, Blueprints, Equipment.** Unnumbered.

1983. Summarizes the results of a special review that assessed inspection activities related to water systems, blueprints, and equipment in Federally inspected plants.

\*Order from: Review and Evaluation Staff, Special Projects Office, FSIS, Rm. 3131, South Bldg., Washington D.C. 20250.

## **Laboratories**

- Supt. of Documents      Chemistry Laboratory Guidebook.      Unnumbered. The guidebook details the analytical procedures used in FSIS laboratories and is essential to personnel who test products from Federally inspected plants. Domestic subscription: \$50.00 per year; foreign subscription: \$62.50 per year. Subscription service consists of a basic manual and supplementary material issued irregularly for an indeterminate period.
- FSIS Publications Off.      Chemistry Quality Assurance Handbook.      Unnumbered. 1981. A handbook used by FSIS Laboratory personnel and by personnel in USDA accredited laboratories to assure that analytical results are accurate.
- \*      Microbiology Laboratory Guidebook.      Unnumbered. Describes the microbiological testing procedures used by FSIS to test meat and poultry products. \* Order from: FSIS, Science Program, Microbiology Division, Cotton Annex, Washington, D.C. 20250.

## **Residues**

- FSIS Publications Off.      Residue Avoidance Program.      FSIS-20. Dec. 1982. A brochure to help farmers and others involved in animal production reduce the potential for problems involving drug and chemical residues.
- FSIS Publications Off.      Poster: Residue Avoidance Program.      Available summer 1983.
- FSIS Publications Off.      How to Perform the Live Animal Swab Test (LAST) for Antibiotic Residues.      AH-601. 1983. A how-to book for dairy producers on performing the live animal swab test used in checking animals for antibiotic residues before they are marketed.
- FSIS Publications Off.      Audio-tape cassette: "How to Perform the Live Animal Swab Test for Antibiotic Residues."
- FSIS Publications Off.      Introducing an On-the-Farm Test for Drug Residues.      A flyer which offers a guidebook and audio-cassette on the Live Animal Swab Test.
- FSIS Publications Off.      The National Residue Program.      FSIS-19. 1982. Explains why the program was started, how drug and chemical residues occur in meat and poultry, how they are detected, and how the program assists livestock and poultry producers.



## **Food Safety**

- FSIS Publications Off.     Handling Delicatessen Meats.     FSIS-17. 1983.  
Information for persons who handle large volumes of  
delicatessen meat and poultry products.
- FSIS Publications Off.     Flyer: Safe Handling of Delicatessen Meats.  
Unnumbered. A one-page flyer complementing and  
summarizing the information contained in FSIS-17.
- FSIS Publications Off.     Food Safety in Serving the Public.     FSIS-5. 1981.  
For food service operators. Provides basic tips on  
buying, storing, and preparing meat and poultry  
products.
- FSIS Publications Off.     Food-Borne Bacterial Poisoning.     FSIS-9. 1980. A  
semitechnical reference. For use by professionals  
such as teachers, science writers, dietitians, and  
nutritionists. Discusses the most common types of  
food poisoning.

## **Miscellaneous**

- Supt. of Documents     Fortification of Food -- A Review.     AH-598. 1982.  
Provides information on the history, current  
practices, and technological aspects of food  
fortification. Covers period from 1924 to 1980.  
\$4.50 (domestic); \$5.65 (foreign).
- FSIS Publications Off.     FSIS Facts: Food Additives.     FSIS-16. 1982. Gives a  
brief history of food additives, the laws governing  
their use, and why and how they are used in foods.
- Admin. Services     Directory and Field Offices Listing.     Unnumbered.  
1982. Lists all FSIS field offices and addresses and  
the Washington headquarters staff.
- \*     Memorandum of Screening and Surveillance (MOSS).  
Unnumbered. A collection of references selected for  
their relevance to the mission of the meat and  
poultry inspection program. It identifies national  
and international information, reports,  
correspondence, and studies regarding the latest  
meat and poultry technologies. Published quarterly.  
\* Order from: Technology Assessment Division, USDA,  
FSIS, Room 4911-South Bldg., Washington, D.C. 20250.
- FSIS Publications Off.     Foreign Plants Certified to Export Meat to the  
U.S.     Unnumbered. 1983. Annual report to Congress  
from the Secretary of Agriculture listing plants  
certified to export meat products to the United  
States.



### **Slide Shows**

- FSIS Publications Off.     Meat and Poultry Inspection - A Program That Protects. 1981. Explains the many aspects of the meat and poultry inspection program. Explains that product wholesomeness is not an accident, but the result of a complex system of inspection. (For general audiences).
- FSIS Publications Off.     STOP (Swab Test on Premises). 1980. Explains an inplant test inspectors use to screen livestock for antibiotic residues.
- FSIS Publications Off.     Safe and Wholesome Poultry -- Through Residue Avoidance on the Farm. 1983. Introduces the USDA Residue Avoidance Program to poultry farmers. Explains how they can avoid contamination of flocks. Available summer 1983.
- FSIS Publications Off.     Residue Prevention - The Key to Wholesome Milk and Meat. 1983. Designed for dairy farmers, the slide show explains the Residue Avoidance Program and tells how to avoid residues in milk and meat.



THE UNIVERSITY OF CHICAGO  
LIBRARY  
1811 EAST 5TH AVENUE  
CHICAGO, ILL. 60607  
TEL. 773-936-5000  
FAX 773-936-5001  
WWW.CHICAGO.LIBRARY.EDU

THE UNIVERSITY OF CHICAGO  
LIBRARY  
1811 EAST 5TH AVENUE  
CHICAGO, ILL. 60607  
TEL. 773-936-5000  
FAX 773-936-5001  
WWW.CHICAGO.LIBRARY.EDU



Order Form for Technical Publications Available from Administrative Services  
Division, USDA.

-----  
Single, free copies of the following publications can be obtained by writing or calling the Paperwork Management Branch, Administrative Services Division, Room 0151, South Bldg., Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250. Telephone: (202) 447-4661 (not a toll-free number).

Name and Number

\_\_\_\_\_ Sanitation Handbook.

\_\_\_\_\_ Guidelines for Obtaining Authorization of Compounds to be Used in  
\_\_\_\_\_ Meat and Poultry Plants. AH-562.

\_\_\_\_\_ Label Policy Book. \$17.00. Make check payable to: U.S. Treasury.

\_\_\_\_\_ Label Policy Memoranda.

\_\_\_\_\_ Meat Inspection Act of 1906, as amended by the 1967 Wholesome Meat  
\_\_\_\_\_ Act.

\_\_\_\_\_ Poultry Products Inspection Act of 1957, as amended by the 1968  
\_\_\_\_\_ Wholesome Poultry Products Act.

\_\_\_\_\_ The Talmadge-Aiken Act of 1962.

\_\_\_\_\_ Humane Methods of Slaughter Act of 1978.

\_\_\_\_\_ FSIS Facts: The Designation Process.

\_\_\_\_\_ Directory and Field Offices Listing.

NAME \_\_\_\_\_

ORGANIZATION \_\_\_\_\_

R.R. OR STREET NO. \_\_\_\_\_

CITY OR TOWN \_\_\_\_\_

STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_



Order Form for Technical Publications available from FSIS Publications Office

Single copies of the following publications are free, and, as long as the supply lasts, bulk copies can usually be supplied at no charge to qualifying organizations. Write and tell us how many you need and why. Direct requests to: FSIS Publications Office, Room 1163, South Bldg., U.S. Dept. of Agriculture, Washington, D.C. 20250.

<u>Quantity</u>	<u>Name and Number</u>
_____	FSQS Facts: How to Get Approval of Equipment, Facilities, Chemical Compounds, and Packaging for Meat and Poultry Products. FSQS-4.
_____	FSIS Facts: Prior Approval of Meat and Poultry Products and Their Labels. FSIS-11.
_____	Quality Control Inspection of Processed Meat and Poultry Products. FSIS-21.
_____	An Analysis of Exemption Provisions of the Meat and Poultry Inspection Laws.
_____	Meat and Poultry Inspection 1982. Annual Report of the Secretary of Agriculture to Congress.
_____	Statistical Summary -- FSIS-14. Federal Meat and Poultry Inspection for Fiscal Year 1982.
_____	FSQS Facts: Meat and Poultry Inspection. FSQS-18.
_____	Poultry Inspection. FSQS-49.
_____	Chemistry Quality Assurance Handbook.
_____	Residue Avoidance Program. FSIS-20.
_____	Poster: Residue Avoidance Program.
_____	How to Perform the Live Animal Swab Test (LAST) for Antibiotic Residues. AH-601.
_____	Cassette: "How to Perform the Live Animal Swab Test (LAST) for Antibiotic Residues.
_____	Introducing an On-the-Farm Test for Drug Residues.
_____	The National Residue Program. FSIS-19.
_____	Handling Delicatessen Meats. FSIS-17.
_____	Flyer: Safe Handling of Delicatessen Meats.
_____	Food Safety in Serving the Public. FSIS-5.
_____	Food-Borne Bacterial Poisoning. FSIS-9.
_____	FSIS Facts: Food Additives. FSIS-16.
_____	Foreign Plants Certified to Export Meat to the U.S.

Slide Shows

\_\_\_\_\_ Meat and Poultry Inspection - A Program That Protects.  
\_\_\_\_\_ STOP (Swab Test on Premises).  
\_\_\_\_\_ Safe and Wholesome Poultry - Through Residue Avoidance on the Farm.  
\_\_\_\_\_ Residue Prevention - The Key to Wholesome Milk and Meat.

NAME \_\_\_\_\_

ORGANIZATION \_\_\_\_\_

R.R. OR STREET NO. \_\_\_\_\_

CITY OR TOWN \_\_\_\_\_

STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_



